

**Environmental Health Services Division**

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**Public Health**   
Seattle & King County

**Trans Fat Stakeholder Meeting Notes**

October 11, 2007

8:30 – 10:30

University Village QFC Training Room

**Attending:**

***Industry***

Becki Holmes, Starbucks

Chris Bryant, Restaurants Unlimited

Earl Tower, NW Grocer

Elvira Vojnikovic, Town & Country Markets

Gerry Betz, Olson Bakeries

Holly Chisa, NW Grocers Association

Jan Gee, WA Food Industry

Jane Dale, QFC

Jennifer Perkins, Restaurants Unlimited

Kane, Thai Food Group and Thai Restaurant Assoc

Ken Hearing, Scott's Soft Freeze

Lane Hoss, Anthony's

Michael Latham, Town & Country Markets

Shane Erickson, Safeway

Wes Benson, Taco Time

**Public Health**

Dennis Worsham

Donna Oberg

Gary Kickbusch

Jennifer Johnson

Leonard Winchester

Mark Rowe

Morgan Barry

**DOH**

Dave Gifford

**Introductions:** Industry representatives were asked how trans fat regulation will impact their business, and all stated that they were trans fat free, or were already working on it.

**Agreement:** representatives who are participating in the ad hoc committees are committing to participate through the whole process, and be at every meeting. If they cannot attend, an alternate will.

### **No artificial trans fat regulation:**

Copies of the regulation were handed out, and it was reviewed section by section. Start dates were emphasized: May 1 2008 for frying and spreads, February 1, 2009 for yeast doughs that are fried, margarine and all other artificial trans fat usage for anything prepared and served to customers. Food sold in its original package may still contain artificial trans fats.

Dennis set the context: The Board of Health passed the regulations, and PH must now develop policy and procedures to implement them. PH is requesting that industry review, comment and make suggestions to help create policies that work for both EH and industry.

Many reported that Trans Fat is not as big an issue as Menu Labeling, because there is a national trend to get trans fat out of food. However, they expressed the following comments, concerns and recommendations:

#### **Comments:**

- All representatives said their establishment(s) were trans fat free or working on it already, and have been for a year or more.
- For one representative, the TF free oils are not working, and cause problems with glasses, contacts and wonder if breathing it will cause health problems later. Equipment must be cleaned more often as well. Other industries have found a product that works okay.
- Donuts: as of right now, the chemistry of non TF products leads to too much oil absorption in the cooking process. However, changes are happening quickly, and this may change soon.
- TF free oil has been expensive and not always available.

#### **Questions PH could clarify:**

- Donna O. reviewed the definition of TF and what to look for on the label. Less than .5 grams of trans fat per serving is recorded on label as 0 trans fats. FDA ruling: All packaged products should have a nutrition label as of Jan. 2006.
- Does this regulation include TF in products sourced from outside of KC? Yes.
- Why are schools not included in the regulation? *Schools fall under federal regulations, but the Board of Health is interested in working with schools on this issue, and there will be a presentation at the October Board meeting about this.*
- Does the label note the difference between Natural TF/Artificial TF or are they lumped together? *They're lumped together.*
- Because TF free oil has been expensive and not always available, an establishment may have to use TF's in the interim, would EH count that as

a blue item? *Eh recognizes there may need to be some flexibility while establishments work to be in compliance.*

**Questions for PH to answer:**

- Could there be a 6 month implementation plan after May 1 or reasonable accommodation before get a “blue”?
- 1<sup>st</sup> paragraph of regulation – what does “distribution” mean?
- Clarify “original label” - Does “original” refer to each new package, or just one of the labels? Is it acceptable for the information to be found on the computer and “kept” in a database?
- Clarify “per serving” – is it size of serving on plate, or standard serving size?

**Recommendations:**

- First visit after regulation start date is an educational.
- Data from product labels can be found on internet and copied for a notebook, or better yet, be maintained on a database?
- PH develops a database model so that every establishment can keep the data the way EH wants to see it.
- Database could be available for customers who are interested

**Next meeting:**

<b>DATE:</b>	<b>November 8, 2007</b>
<b>Trans Fat:</b>	<b>8:30 AM to 10:30 AM</b>
<b>Location:</b>	<b>University Village QFC training room</b>

**Future dates for ad hoc committee meetings:**

**November 29**

**December 13**

**January 4, 2008**